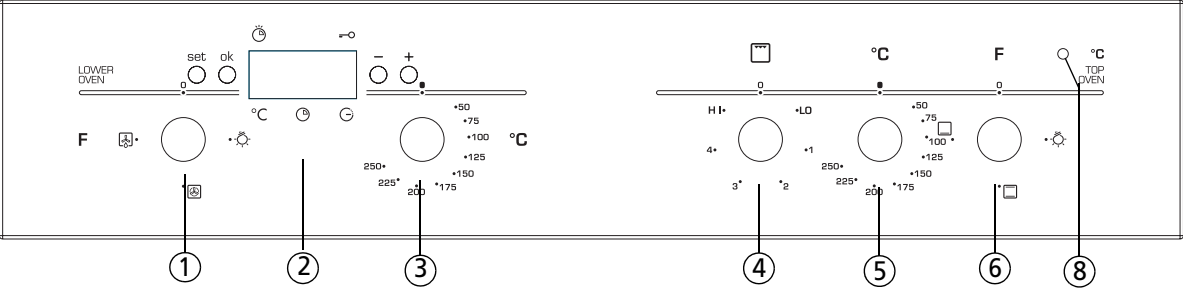


- Top Oven**
- 1. Control panel
 - 2. Top oven cooling fan* (not visible)
 - 3. Top oven light
 - 4. Top oven grill heating element
 - 5. Top oven bottom heating element (not visible)
 - 6. Top oven door hinges
 - 7. Top oven door
- Lower Oven:**
- 8. Lower oven cooling fan
 - 9. Lower oven light
 - 10. Lower oven round heating element (not visible)
 - 11. Cavity fan (not visible)
 - 12. Lower oven door hinges
 - 13. Lower oven cool door
- *N.B.:** The lower oven cooling fan switches on only when the oven has reached a certain temperature. The top oven cooling fan start immediately. After the oven switches off, the cooling fans may, however, continue to run for a certain time to ensure proper cooling, while the lower oven cooling fan switches off when the selector knob turns off.

ACCESSORIES • Grid • Grill pan set





- Lower Oven:**
- 1. Function selector knob
 - 2. Programmer
 - 3. Thermostat knob
 - 4. Red thermostat led (For lower oven)
- Top Oven:**
- 5. Grill knob ON
 - 6. Thermostat knob
 - 7. Function selector knob
 - 8. Red thermostat led (For top oven)

LOWER OVEN FUNCTIONS TABLE		
Function	Adjustable temperature	Description of function
0 Oven OFF	-	-
LAMP	-	To switch on the oven light.
FAN/THERMO-VENTILATED	50°C - 250°C	<ul style="list-style-type: none">To cook (without preheating) foods that require the same cooking temperature on one or more shelves.
THAWING		<ul style="list-style-type: none">Ideal for thawing frozen food at room temperature.The food should be placed in the oven in its wrapping to prevent it from drying out.





TOP OVEN FUNCTIONS TABLE	
Function	Description of function
0 Oven OFF	-
LAMP	To switch on the oven light.
STATIC	<ul style="list-style-type: none">To cook meat, fish and poultry in the oven.
BOTTOM HEATING ELEMENT	<ul style="list-style-type: none">To finish cooking fruit or cheese cakes or to thicken sauce.
SINGLE GRILL	<ul style="list-style-type: none">To cook meat (smoked bacon, steaks, sausages, etc.) and to make toast.Turn the food during grilling.






- USING THE LOWER OVEN:**
- Please refer to the separate instructions for use of the electronic programmer
- USING THE TOP OVEN:**
- Grill Function:**
- Grill** : turn the grill knob (5) to the required grilling position.
- Oven Light** : turn the function selector knob (7) to the required position.
- Static** and **Bottom heating** function:
- 1. Turn the function selector knob (7) to the required position.
 - 2. Turn the thermostat knob (6) to the required temperature.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min. approx.)
MEAT Lamb, Kid, Mutton (kg. 1)		-	2	190	75 - 95
Roast (Veal, Pork, Beef) (kg. 1)		-	2	190	70 - 90
Chicken, Rabbit, Duck		-	2	190	60 - 80
Turkey (kg. 6) + level. 3 browning		-	1	190	170 - 180
Goose (2 Kg)		-	2	190	90 - 110
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		-	2	190	40 - 60
VEGETABLES Stuffed tomatos/peppers		-	2	200	50 - 60
Baked potatoes		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		-	2	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		-	3	160	35 - 45
Tarts		-	2	180	35 - 45
Rich fruit cake		-	2	160	100 - 110
Biscuits		-	1 - 3	160	25 - 35
Cream puffs		-	1 - 3	180	40 - 50
Savoury Pies		-	3	190	45 - 55
Lasagne		-	2	200	45 - 55
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	200	20 - 25

TOP OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
Scones		X	1	200	20-25
Victoria Sandwich cake		X	1	170	20-30
Small cakes		X	1	160	20-30
Rich fruit cake		X	1	150	100-110

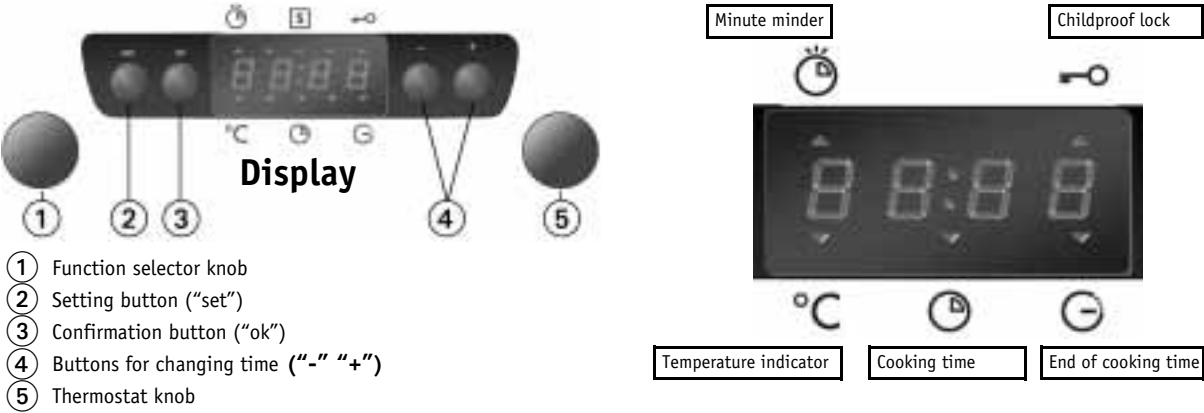
FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking Time (min. approx.)
Toasts		X	2 Pan set	4	1-3
Pork chops		X	1/2 Pan set	4	30-35
Spits		X	1/2 Pan set	4	35-40
Bacon rasher		X	1/2 Pan set	4	5-10
Sausages		X	1/2 Pan set	4	15-20

N.B.: Cooking times and temperatures are given merely as a guide.

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INSTRUCTIONS FOR USING THE ELECTRONIC TIMER

Electronic timer



Starting the oven

When the oven is connected to the power supply for the first time, or reconnected after a power failure, the display indicates "12.00".

Selecting and changing the clock time:

1. Press "ok". The time of day flashes on the display.
2. Press button "-" or "+" to set the hour.
3. Press "ok" and "-" or "+" to set the minutes.
4. Press "ok" to confirm.

To change the time:

Press and hold "ok" for 2 seconds until the time flashes on the display. Repeat the steps described above.

Selecting the cooking function:

1. Turn knob ① to the chosen function:
2. Turn knob ⑤ to select the temperature.
3. Press "ok" to confirm; the oven will switch on. The indicator ▼ next to °C switches off when the selected temperature is reached.

To change the temperature:

1. Turn knob ⑤ and select the desired temperature.

Important notes:

To cancel any selection, turn knob ① to "0". Alternatively, press "ok" to switch the oven off, maintaining the previously selected functions.

Selecting the cooking time:

Select the cooking time (available with any function, except for the special functions) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 6 hours.

1. Set the function and the temperature (see chapter: "Selecting the cooking function") up to point 2 without confirming by pressing "ok".
2. Press "set" (the indicator ▼ on the display lights up next to the cooking time symbol ⌚) and, within 8 minutes, proceed to select the desired cooking time using buttons "-" or "+".
3. Confirm the selection by pressing "ok"; the oven switches on and the display shows the residual cooking time.
4. To change the previous temperature setting, turn knob ⑤. To return to the residual cooking time, wait 5 seconds.

Appearance of End on the display:

Once the set time has elapsed, an acoustic signal is heard and End appears on the display.

The oven will switch off automatically.

To change the cooking time, use button "-" or "+". Return to point 3 chapter "Selecting the cooking time".

1. Turn knob ① to "0".

The time of day appears again on the display.

To increase the cooking time, use button "-" or "+".

Selecting the end of cooking time

Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 23 hours and 59 minutes.

1. Proceed as described in points 1 and 2 chapter "Selecting the cooking time"
2. Press "set" to set the end of cooking time: the indicator ▼ next to the symbol ⌚ lights up.
3. Set the end of cooking time using button "-" or "+".
4. Press "ok" to confirm the end of cooking time.

The oven will turn on automatically at the end of cooking time minus cooking time: the ▼ ▼ indicators on the display above the symbols ⌚ ⌚ will light up.

Minute minder

The timer can only be set when the oven is not in use and allows a maximum setting of 6 hours.

To set the minute minder:

1. Leave knob ① on "0". The display shows the time of the day.
2. Press "set". The indicator ▲ next to the symbol ⌚ lights up. Use buttons "-" or "+" to set the desired time.
3. Press "ok" to confirm the selection.

Once the set time has elapsed:

An acoustic signal sounds and End flashes on the display.

Press "ok": The acoustic signal stops. The time of day appears again on the display.

Childproof lock Loc:

1. With knobs ① and ⑤ set to "0", press buttons "ok" and "-" at the same time for 3 sec. The indicator ▲ next to the symbol 🔒 lights up.
2. The oven functions will not operate while the childproof lock is activated.
3. To deactivate the lock, repeat the sequence described in point 1.